merrychef

Installation and operating instructions
Merrychef 501, 502 & 503

MenuKey™

WARNING

IMPORTANT INFORMATION
READ BEFORE USE
PLEASE SAVE THESE INSTRUCTIONS

Users are cautioned that maintenance and repairs should be performed by a Merrychef authorized service agent using genuine Merrychef replacement parts. Merrychef will have no obligation with respect to any product that has been improperly installed, adjusted, operated or not maintained in accordance with national and local codes or installation instructions provided with the product, or any product that has its serial number defaced, obliterated or removed, or which has been modified or repaired using unauthorized parts or by unauthorized service agents. For a list of authorized service agents, please refer to the inside back page of this booklet. The information contained herein (including design and parts specifications) may be superseded and is subject to change without notice.

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

a) Do not attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.

b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumalate on sealing surfaces.

c) Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the (1) door (bent) (2) hinges and latches (broken or loosened) (3) door seals and sealing surfaces.

d) The oven should not be adjusted or repaired by anyone except properly qualified service personnel

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PLEASE READ THE FOLLOWING SAFETY INSTRUCTIONS CAREFULLY

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances basic safety precautions should be followed, including the following:
WARNING To reduce the risk of burns, electric shock, fire, injury to persons, or exposure to excessive microwave energy:
1. Read all instructions before using the appliance.
2. Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" FOUND ON PAGE 2.
3. This appliance must be grounded. Connect only to a properly grounded outlet.
See "GROUNDING INSTRUCTIONS" found on page 4.
4. Install or locate this appliance only in accordance with the provided installation instructions
5. Some products such as whole eggs and sealed containers — for example, closed jars — may explode and should not be heated in this oven.
6. Use this appliance only for its intended use as described in the manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook or dry food. It is not designed for industrial or laboratory use.
7. This appliance should not be used by children.
8. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
9. This appliance should be serviced only by qualified service personnel. Contact the nearest authorized service facility for examination, repair or adjustment.
10 Do not cover or block any openings on the appliance including air vents/filters and steam outlet.
11 Do not store this appliance outdoors. Do not use this product near water —– for example, near a kitchen sink, in a wet basement, or near a swimming pool, and the like.
12. Do not immerse the cord or plug in water.
13. Keep the cord away from heated surfaces.
14. Do not let cord hang over edge of table or counter.
15. Either:
    i)When cleaning surfaces of door and oven that comes together on closing the door, use only mild non-abrasive soaps, or detergents applied with a sponge or soft cloth.
    ii)When separate cleaning instructions are provided, see door surface cleaning instructions on page 17 & 18.
16. To reduce risk of fire in the cavity:
    i) Do not overcook food. Carefully attend appliance if paper, plastic or other combustible materials are placed inside the oven to facilitate cooking.
    ii) Remove wire twist-ties from paper or plastic bags before placing bag in oven.

IMPORTANT
This Merrychef oven will accomodate ½ size bun/sheet pans. Metal sheet pans may be used when placed on the special vitreous enamel shelf rails ONLY, either in 'Convection only' mode or 'Microwave/Convection' mode. Place only microwave safe containers on bottom of oven DO NOT place metal trays or containers on the BOTTOM of the oven as arcing may occur.
When using 2 metal sheet pans in 'Microwave/convection' mode, rotate pans halfway through the cooking cycle to ensure microwave energy completely and evenly reaches each tray. A single tray will not need rotation.

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    iii) If materials inside the oven should ignite, keep oven door closed, turn oven off, and disconnect the power cord , or shut off power at the fuse or circuit breaker panel.
    iv) Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not in use.
17. DO NOT operate using microwave only or combination function without food or liquid inside the oven as this may result in overheating and may cause damage.
18. NEVER remove the exterior of the oven.
19. NEVER remove any fixed internal parts of the oven.
20. NEVER tamper with the control panel, door, seals, or any other part oven.
21. DO NOT obstruct air vents/filters or steam outlet.
22. NEVER hang dish towels or cloths on any part of the oven.
23. If the door seals are damaged, the oven must be repaired by an approved Service Agent.
24. If the power cable is damaged in any way it MUST be replaced by an approved Service Agent.
25. When handling hot liquids, foods, and containers, care should be taken to avoid scalds and burns.
26. When heating liquids using microwave only or combination function, the contents should be stirred prior to heating to avoid eruptive boiling.
27. Feeding bottles and baby food jars should be opened when heating, the contents stirred or shaken and the temperature checked prior to consumption to avoid burns.
28. Never use the oven to heat alcohol, e.g. brandy, rum etc. Also, food containing alcohol can more easily catch fire if overheated.
29. Never attempt to deep fry in the oven.

SAVE THESE INSTRUCTIONS

ELECTRICAL INSTALLATION

For all cord connected appliances:

GROUNDING INSTRUCTIONS

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

WARNING — Improper use of the grounding can result in the risk of electric shock.

Consult a qualified electrician or Serviceman if the grounding instructions are not completely understood or if doubt exists as to whether the appliance is properly grounded.

Do not use an extension cord. If the power supply cord is too short, have a qualified electrician or serviceman install an outlet near the appliance.

For a permanently connected appliance:

GROUNDING INSTRUCTIONS

This appliance must be connected to a grounded, metallic, permanent wiring system, or an equipment grounding conductor should be run with the circuit conductors and connected to the equipment grounding terminal or lead on the appliance.

In case of Radio or Television Interference

This equipment generates and uses radio frequency energy and if not installed and operated correctly, in strict accordance with the manufacturer's instructions, may cause harmful interference to authorized radio communication services.
It has been type tested and found to comply with the limits for Part 18.307 conducted emissions for non-consumer equipment and Part 18.309 radiated emissions, which are designed to provide reasonable protection against such interference. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try and correct the interference by one or more of the following measures:

1) Re-orientate the receiving antenna.
2) Relocate the microwave with respect to the receiver.
3) Plug the microwave into a different outlet so that the receiver and microwave are on different branch circuits.

If necessary the user should consult the dealer or an experienced radio/ television technician for additional suggestions.

Note: Modifications should only be carried out by the manufacturer or authorized representative to ensure continuing conformance.

PRECAUTIONS TO BE OBSERVED

1. Read this manual before using your oven.
2. As with all electrical appliances, it is wise to have the electrical connections inspected periodically.
3. The oven interior and door seals should be cleaned frequently, following the instructions described in the CLEANING section.
4. There is no need to switch off your oven after each function but remember to switch off at the end of the day or period of operation.
5. Microwave energy should not be used to dry linen or warm plates.
6. As with any cooking appliance, care should be taken to avoid combustion of the items within the oven.

If smoke is observed:
- Switch off
- Isolate from the electrical supply
- Keep the door closed to stifle any flames

7. Ensure food is placed in the centre of the oven cavity for best results.
8. When using the microwave only function, cover the food to prevent splashing the walls of the cavity.
9. Food in combustible plastic or paper containers should only be used in microwave only function and checked frequently to avoid the possibility of ignition.
10. Items should be **unwrapped** when using convection and combination functions.
11. Eggs and whole hard-boiled eggs should **not** be heated using the microwave or combination function as they may explode.
12. Food with a skin, e.g. potatoes, apples, sausages, etc. should be pierced before heating.
13. Food should not be heated in a completely sealed container as the build-up of steam may cause it to explode.
14. Excess fat should be removed during ‘roasting’ and before lifting heavy containers from the oven.
15. In the event of glass breaking or shattering within the oven, ensure that food is totally free of glass particles. If in doubt, dispose of any food that was in the oven at the time of the breakage.

INSTALLATION

Remove packing material and protective film from the oven.

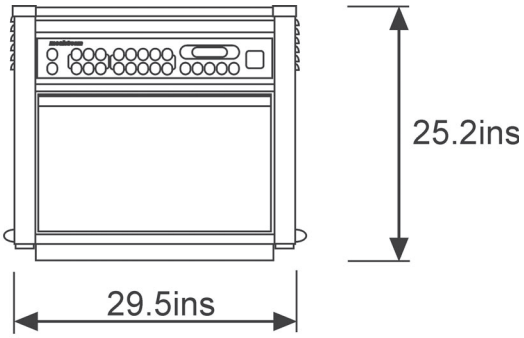
Included inside your oven are a metal coated pan to be used for catching crumbs, if required and a metal scoop to aid cleaning between the door and the oven cavity (see CLEANING).

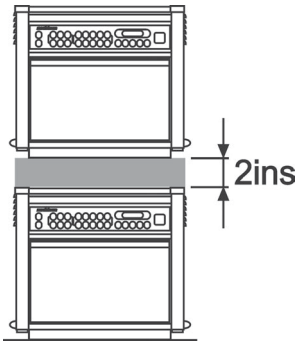
Check for obvious signs of transit damage.
If necessary, inform the freight company IMMEDIATELY.

Note:
The air intake is located under each side of the oven, even with the clearance specified below it is important that airflow is as cool as possible and not pre-heated by other appliances such as fryers, grills and griddles as this will deteriorate the life and performance of the oven.

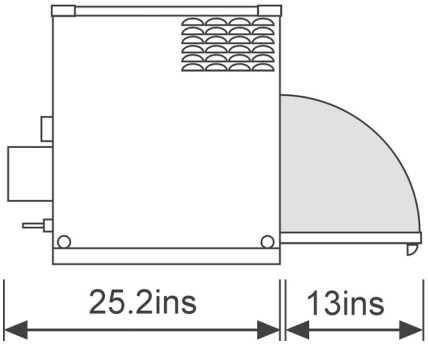
LOCATION AND POSITIONING

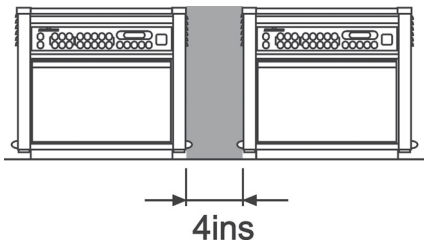
Choose a site away from major heat sources.
DO NOT position so that hot air is drawn in from fryers, grills, griddles, etc.
A heat barrier to the height of the oven must be installed if sited next to a burner, stove or range.





Note the minimum recommended clearance required for air flow





Do not stack the oven directly on top of another. Use a separate shelf or double tiered stand.

Place the oven on a flat surface that is LEVEL, STRONG and STABLE.
Allow a minimum clearance of 2 inches (50mm) to the rear, top and each side to allow air to circulate freely.
The air intake is located under each side of the oven, even with the clearance specified above, it is important that airflow is as cool as possible and not pre-heated by other appliances such as fryers, grills or griddles.
Allow a minimum of 2 inches (50mm) clearance above the oven for hot air to escape.
Allow sufficient clearance, 16 inches (400mm) in front of the oven for the door to open fully
Do not affix labels/stickers to oven other than those applied by the manufacturer

WARNING:
Check that the
AIR FILTERS are in place
prior to operation
(see Main Features)

SUITABLE COOKING UTENSILS

Manufacturer's instructions should be checked to determine the suitability of individual containers or utensils using each of the cooking functions.
IMPORTANT: only the Vitreous coated metal pan supplied with the oven or microwave safe containers can be used on the BOTTOM of the oven.
DO NOT place metal trays or containers on the BOTTOM of the oven as arcing may occur.

The following chart provides general guidelines:

	combination	convection only	microwave only	
Heat resistant containers				
Toughened glass	✓	✓	✓	Do not use items with metallic decoration.
Vitreous ceramics	✓	✓	✓	
Earthenware (*porcelain, crockery, china etc.)*	✓	✓	✓	
Metallic Trays				
Metallic trays (on oven runners) DO NOT USE ANY OTHER METAL CONTAINERS	✓	✓	✓	Metallic trays may only be used when placed between the vitrous runners on each side of the oven cavity (See note)
Plastic containers				
Rigid, boilable, plastic containers	✗	✗	✓	Dual-ovenable plastic containers (up to certain temperatures) are now available. Check manufacturer's instructions before use
Disposables				
Combustibles (paper, card, etc)	✗	✗	✓	
Microwave-suitable cling film	✗	✗	✓	Cling film should not come into contact with food.
Other utensils				
Tie tags	✗	✗	✗	No kitchen utensil should be left in food while it is cooking
Cutlery	✗	✗	✗	
Temperature probes	✗	✗	✗	

IMPORTANT
The oven will accomodate ½ size bun/sheet pans. Metal sheet pans may be used when placed on the special vitreous enamel shelf rails ONLY, either in 'Convection only' mode or 'Microwave/Convection' mode.

When using 2 metal sheet pans in 'Microwave/Convection' mode, rotate pans halfway through the cooking cycle to ensure microwave energy completely and evenly reaches each tray. A single tray will not need rotation.

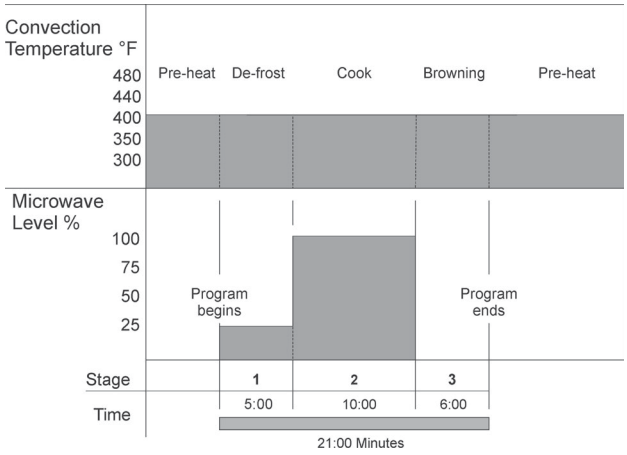
This Mealstream oven offers operators the flexibility of three heating functions; microwave only, convection only, and combination cooking.

Combination cooking enables high quality results to be achieved in a fraction of the time taken by conventional cooking, particularly when baking, browning, roasting, grilling or producing gratinee dishes.

Once established, precise instructions for combination or convection cooking of selected items may be programmed into the ovens memory so that they can be repeated easily and accurately.

Multi-Stage Programming

The oven controls offer even greater flexibility by allowing multi-stage programming. This enables the exact conditions required for quality results to be set according to the food type.



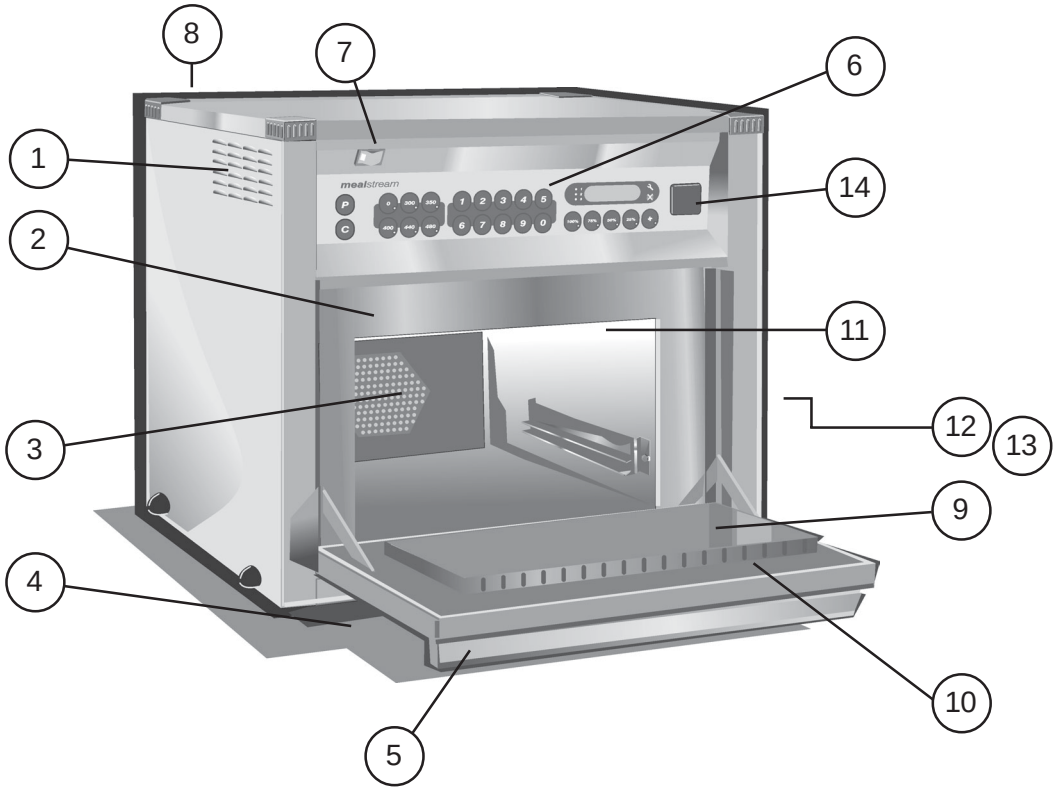
A typical 3-stage program is shown:
The Oven is pre-heated at 400°F.
Stage 1 begins by applying a gentle microwave power of 25% (ideal for defrosting) while the convection is set to 400°F.
In Stage 2 the microwave power increases to maximum (100%).
In Stage 3 the final browning stage, the convection temperature remains at 400°F with no microwave energy applied.

This is only one example of an infinite number of possible multi-stage programs that can be

Note:
Remember convection temperature takes time to change. Do not expect an instant response when a different temperature is activated.

The instructions outlined in this guide are intended to ensure the safety and long life of your Merrychef oven.

MAIN FEATURES: Merrychef 501



1 **AIR OUTLETS**
These vents on the side and rear panels enable air which has been used to cool internal components to escape. It will not allow microwave energy to escape into the environment. They must be kept free from obstruction.

2 **OVEN CAVITY**
The cavity is constructed mainly from stainless steel and vitreous enamelled panel on the door. It must be kept clean (see CLEANING).

3 **CONVECTION FAN**
The fan draws air over the heating elements and into the cavity over the edges of the rear baffle plate, producing perfect heat distribution for combination cooking. The metal grill covering the fan must be kept clean and free of debris (See CLEANING)

4 **AIR INLET FILTERS (LEFT & RIGHT)**
Situated at the left and right hand side of the base at the front. These are part of the ventilation system and must be kept free of obstruction and cleaned on a daily basis.

5 **DOOR HANDLE**
This is a rigid bar which is pulled downwards and towards you to open.

6 **CONTROL PANEL**
See page 11.

7 **ON/OFF SWITCH**
When switched ON, the control panel will illuminate. The fan and ventilation system will also operate.

8 **RATING PLATE**
Found on the rear panel, this states the serial number, model type & electrical specifications.

9 **DOOR**
This is a precision-made energy barrier with three microwave safety interlocks. It must be kept clean (see CLEANING section). The door should NOT be used to support heavy dishes.

10 **DOOR SEALS**
These ensure a tight seal around the door. They should be kept clean and checked regularly for signs of damage. At the first sign of wear they should be replaced by a Merrychef approved Service Agent.

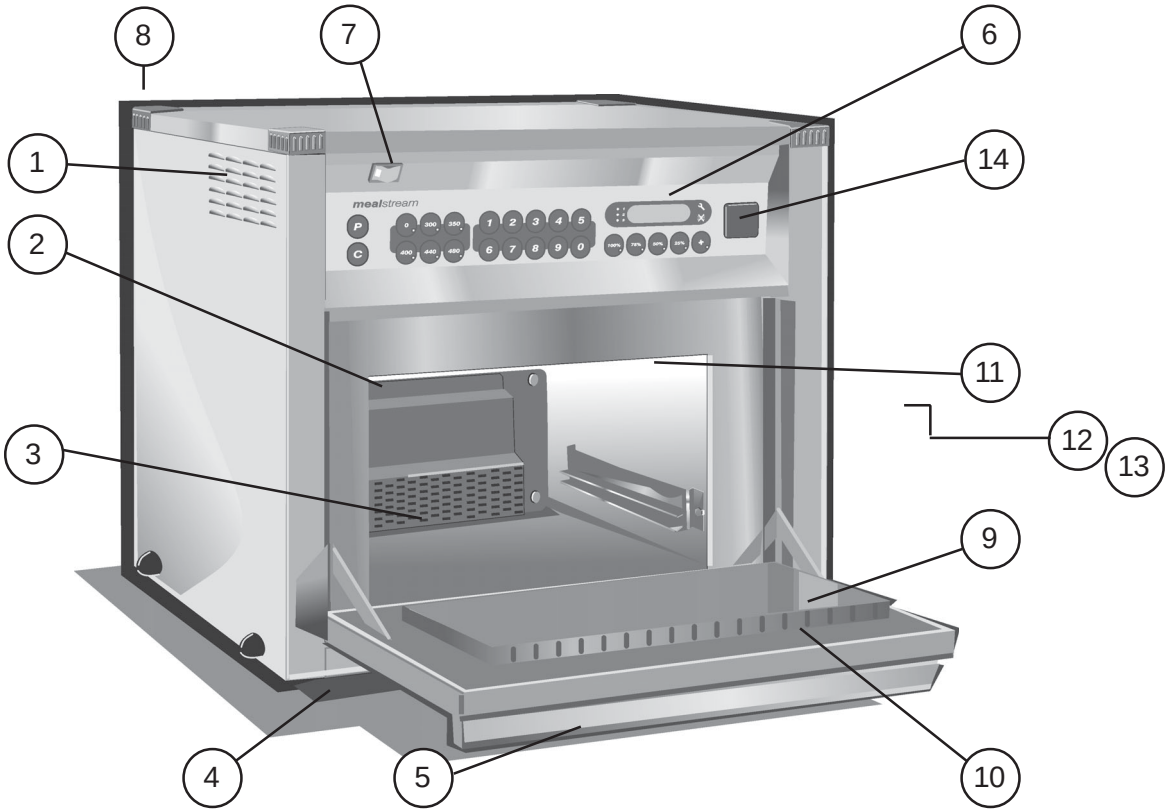
11 **TEMPERATURE SENSOR**
This monitors the temperature inside the oven. Care should be taken when cleaning to prevent damage.

12 **STEAM VENT** (on rear of oven)
This enables steam to escape and prevents build up of condensation. It will not allow microwave energy to escape.

13 **EXTERNAL STEAM OUTLET** (on rear of oven)
Allows steam from the interior of the oven to escape.

14 **MenuKeY**
Changes the programs on the oven.

MAIN FEATURES: Merrychef 502 & 503



1 **AIR OUTLETS**
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2 **OVEN CAVITY**
The cavity is constructed mainly from stainless steel and vitreous enamelled panel on the door. It must be kept clean (see CLEANING).

3 **CAVITY FILTER / CONVECTION FAN**
The convection fan, which is located behind the cavity filter pulls air in through the filter which removes the majority of the smoke from the air flow. The air is then heated and returned to the cavity over the edges of the rear baffle to produce an even heat pattern in the oven. This layout minimises areas where grease build up can occur. Great care should be taken when cleaning this area of the oven - please note the cleaning requirements on page 18.

4 **AIR INLET FILTERS (LEFT & RIGHT)**
Situated at the left and right hand side of the base at the front. These are part of the ventilation system and must be kept free of obstruction and cleaned on a daily basis.

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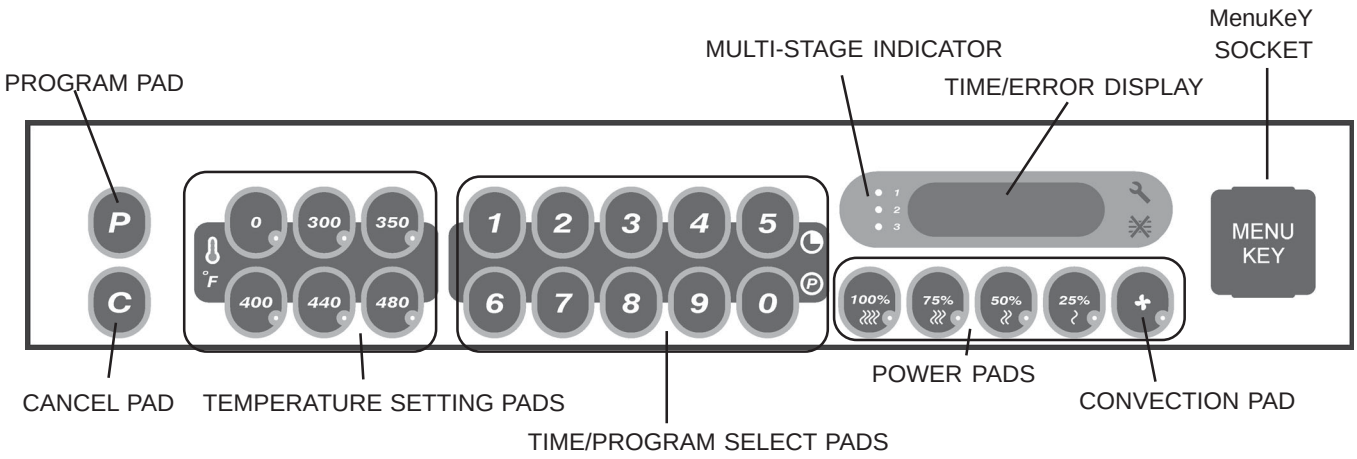
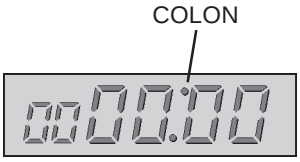
CONTROL PANEL





POWER PADS
There are 4 Microwave Power Pads to select from: 25%, 50%, 75%, and 100%. A light will indicate the one in use.

CONVECTION PAD
This is used when foods only require browning (no microwave)
Note: when cooking, the MICROWAVE and CONVECTION pads start the cycle and timer. You may alter power levels during a manual cooking cycle. When cooking is interrupted, a light will flash as a reminder that the time is being held (see PAUSE).

TIME/PROGRAM SELECT PADS
These pads are used for setting the cooking time in 1 second steps to a maximum of 30 minutes. They are also used for programs from 01-99

TEMPERATURE SETTING PADS
These pads are used to set the convection temperature. A light will indicate the temperature set. Selecting the '**0**' key will switch convection off. If a temperature key is pressed and held the current oven temperature will be displayed in the time display window.

MenuKey
The MenuKey System automatically changes all the cooking programs with the turn of a key.

CANCEL/ CALLBACK 'C' PAD
Cancels all timed cooking cycles, pre-programmed operations and stops the microwave energy. It does not alter the oven temperature. If the oven is hot, food will continue to cook and should be removed from the oven immediately. This pad will also cancel any incorrect operations. It will not erase programs. It can also be used to view the details of stored programs.
(see CALL BACK)

PROGRAM 'P' PAD
Activate or set program

TIME AND PROGRAM DISPLAY
Shows the time set in minutes and seconds and counts down in 1 second steps during a cooking cycle.
Also displays error messages and oven temperature. (See PROBLEM SOLVING)
The program display indicates the program number selected. 'PP' indicates programming

MULTI-STAGE INDICATOR
Indicates stage in multi-stage cooking

COLON
When programming the colon will flash to indicate the time may now be entered.

ON/OFF SWITCH

ERROR DISPLAY
See PROBLEM SOLVING.

OPERATING INSTRUCTIONS: MANUAL MODE

The oven can be operated in manual or programmed mode. It is important to understand manual mode prior to attempting program operation.

WARNING:

DO NOT APPLY MICROWAVE ENERGY WHEN OVEN IS EMPTY

DO NOT USE THE OVEN WITHOUT

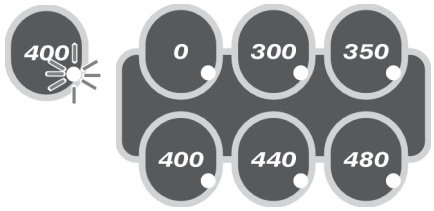
CLEAN AIR FILTERS IN POSITION

To familiarize yourself with the controls place a bowl containing approximately 2.5 pints of water in the oven.

1 Switch the oven on

2 Set the required oven temperature by pressing one of the TEMPERATURE SETTING PADS 300º, 350º, 400º, 440º, 480ºF. The light in the pad will flash to indicate it has been selected.

Note: The temperature within the oven cavity will now begin to rise. It may take up to 15 minutes to reach the value if the oven is cold when you start.



The cavity temperature can be checked at any time by pressing the selected temperature button. The cavity temperature in ºF will be displayed.

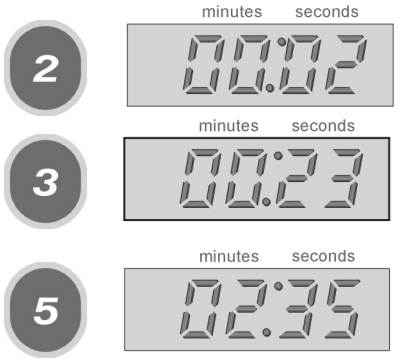
3 When the oven temperature is within 50ºF of the set level the light will no longer flash. WAIT UNTIL THIS TEMPERATURE IS REACHED before using the oven.

4 Set required cooking time by pressing the numeric TIME SELECT PADS

Example: *2 Minutes 35 seconds*

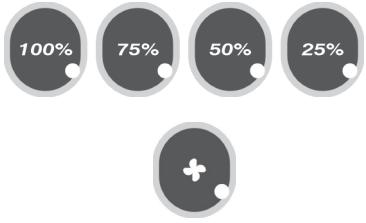
Only valid times of Minutes and Seconds will be accepted.

e.g. 1minute 1 second *not 61 secs*

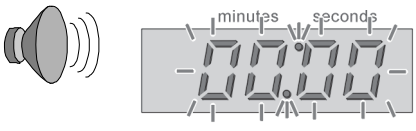


5 Taking all the necessary precautions to ensure you do not burn yourself, place the food into the cavity and close the door. Always keep the period that the door is open to a minimum.

6 To cook the food using a combination of convected heat and microwave press one of the POWER PADS either 100%, 75%, 50% or 25%.
To cook using convection only press the button marked with the fan symbol.



7 The timer will now count down. When the remaining time reaches zero an audible signal will be given. Remove the food from the cavity.



TO STOP THE COOK CYCLE

The cycle may be stopped at any time by pressing the CANCEL PAD

PAUSE

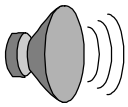
The cycle may interrupted by opening the oven door.
On opening the door the timer will be held at this point and the light on the relevant POWER PAD (microwave or convection) will flash to indicate an interrupted cycle.

TO CONTINUE the cycle close the door, an audible warning sounds as a reminder to press any power pad to restart the timer.

Note:
when the cycle is interrupted or stopped the oven will remain at the temperature set and the food inside the oven will continue to cook

AUDIBLE WARNING

At the end of every timed cycle an audible warning will sound.



The audible warning stops when the door is opened.

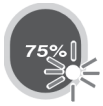
On closing the door after interrupting the cycle the audible warning sounds as a reminder to start the timer (see PAUSE FACILITY).

The audible warning can be stopped by touching the cancel pad but it is important to remember that food in the oven will continue to brown until removed.

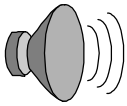
PAUSE FACILITY

A cooking cycle may be interrupted by opening the door.
This facility is useful when stirring, repositioning or if temperature readings are required during a heating cycle

On opening the door the timer will be held at this point and the light on the relevant power pad (microwave or convection) will flash to indicate an interrupted cycle.



TO CONTINUE
To continue the cycle or program close the door an audible warning sounds as a reminder to press any POWER PAD to restart the timer.



Hints and Tips for improved operation

- Care should be taken when defrosting in a hot oven.
  For best results, defrost first thing in the morning when the oven is still cold.

- Combination and convection only cooking may be carried out on a rising temperature but extra attention must be given to timings.

- Convection only cooking can be carried out without setting a time.

- Microwave heating may be introduced part-way through a manually set convection only cycle.
  However, we strongly recommend that only the most experienced microwave operator uses this facility as the microwave energy will then be on a time set for convection cooking.

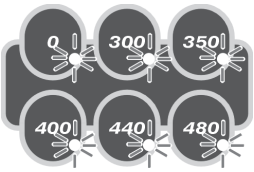
Cooking may be interrupted by opening the door. Close the door and touch a power button to continue.

PROGRAMMING NUMBER PADS (01-99)

Pre-programming allows repetitive cooking procedures to be stored for ease of use.
Each program can comprise up to three stages, allowing at each, independent control of Convection temperature, Stage time and Microwave power level. However, programs must be used with caution, since if the food to cook varies in weight or density, adequately cooked food may not be achieved. Therefore, it is vital that all food prepared for service should be checked to ensure that core temperatures have been achieved.

Some experimentation will be required to determine the correct program for a particular product.

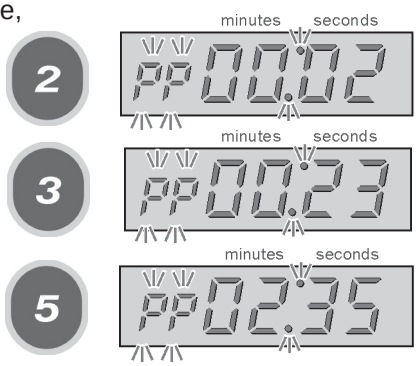
1 Press and hold PROGRAM PAD until a flashing 'PP' appears in the PROGRAM DISPLAY. **If the 'PP' does not flash then manual programming has been disabled with a MenuKey that prohibits manual modification. Contact your MenuKey provider.**



2 Lights on the TEMPERATURE SETTING PADS flash to indicate that a temperature must be selected.
Press the pad for the required temperature, the light on the selected pad will continue to flash, the others will go out.

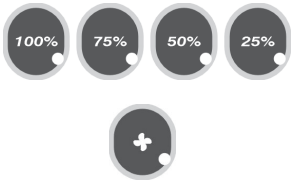
3 Enter required cooking time by pressing the TIME SET PADS
(The display colons flash to indicate a time is required).

Only valid times of Minutes and Seconds will be accepted.
e.g. 1 minute 1 second *not 61 secs*



Check program details on the flashing display. Settings can be changed by stepping back through the program using the CANCEL BUTTON.

4 To cook the food using a combination of convected heat and microwave press one of the POWER PADS 100%,75%,50% or 25%.
To cook using convection only press the button marked with the fan symbol.



- Enter a valid time up to 30 minutes e.g. 1 minute 1 second *not* 61 seconds.
- Information may be programmed into the memory whether the oven is hot or cold.
- To review a program use CALLBACK see page 15.

We recommend you keep a note of program instructions for future reference.

To save as a single stage program

Press the required number pads

example: stage 1 saved as Program 08

The program details are displayed momentarily as the program is saved.

To save as a multi-stage program

To enter up to 3 stages to the program and save it.
Follow steps 1– 4 for each stage of cooking and on completing press the PROGRAM PAD to advance to the next stage of the program.

Press the required number pads to save.

example: stage 1, stage 2, stage 3 saved as Program 08

RUNNING A PROGRAM

Using number pad keys to run a program

Programs 01 to 99 can be recalled using the number pad keys.
The following procedure should be used to activate these programs.

1 Pre-heat the oven to the required starting temperature by pressing a TEMPERATURE SETTING PAD. Wait until the selected temperature light stops flashing.

example: 400°F

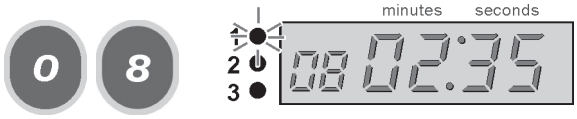
You can check the oven temperature by pressing the Temperature pad again

2 Avoiding contact with hot surfaces. Place the food item to be cooked in to the oven and close the door.

3 Press the PROGRAM PAD the 'P' will appear in the PROGRAM DISPLAY.

Press the number pad key you wish to activate (01-99)
The program number and total cooking time appear on the display and the first stage indicator will light.

example: Program 08



The program will now operate with the total remaining time displayed counting down on the display
(all stage time added together).
When the time reaches "00:00" an audible signal will be given.

4 Remove the food from the oven and close the door.

Programs can be halted and cancelled at any time by pressing the CANCEL key.

To continue the program press any TEMPERATURE SETTING pad.

To review a program use callback

Note:
If the required starting temperature has not been reached, an error code is displayed (E:6). If this happens remove food from the oven IMMEDIATELY and wait until the required temperature light stops flashing. Begin again from Step 2.

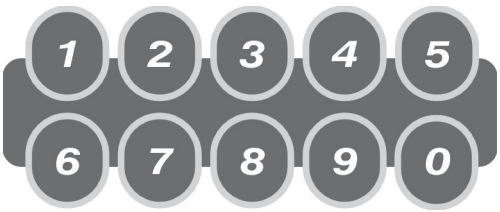
At the end of the programmed cycle, the oven temperature will revert to that set before the cycle began

CALL BACK

CALL BACK to review a program allows the program to be reviewed stage by stage.

Press and hold the CANCEL PAD. After a few seconds the TIME DISPLAY will blank.

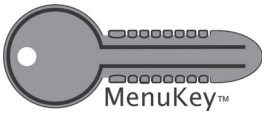
Now press a program number on the NUMBER PAD (01-99).



The display will show the contents of that program. This will be shown with temperature, time and power level illuminated one stage at a time for a few seconds.

MenuKey : CHANGING OVEN MENU PROGRAMS

The MenuKey System automatically changes all the cooking programs with the turn of a key.

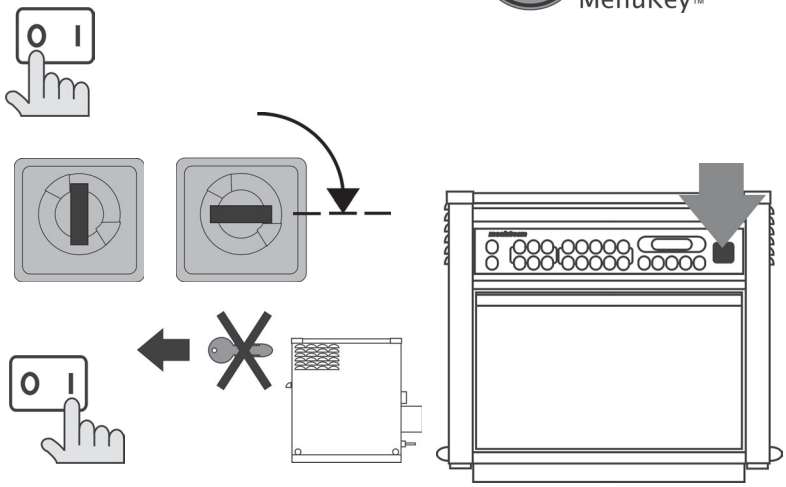


To change the menus on the oven:

1 Ensure the power switch is **off**.

2 Lift the MenuKey cover in the front panel of the oven and put the key in the keyhole
Turn the key clockwise to the stop (¼ turn).
Do not remove the Menukey at this stage.

3 Switch the power switch **on**.
The oven will now go through the program download sequence by displaying the following:



The MenuKey Code.

example:
Key 02

The number of programs and each program number on the key.

example:
27 programs

The programs then count down to 00.

When the display shows 00:00, remove the MenuKey and close the cover. The oven is now ready to use with the new programs.

EPS - FAIL - REDO
External Program System ERROR.
If the key is removed before the download is complete or the process is interupted the display shows “EPS” then “FAIL” then “REDO”.Switch oven off and begin the MenuKey download again.

Ensure that the MenuKey is removed once the oven has been programed.

To confirm the download is successful
Switch off the oven.
Switch on and the display briefly will show the following:

1. The new MenuKey code
2. 00:00 (oven ready to use)

CLEANING: 1

For the oven to operate at peak efficiency, the cavity, door and air filters must be kept clean.

A daily cleaning routine will ensure that you comply with the required hygiene standards and will help to maintain and prolong the efficiency of your oven.

Follow the SAFETY INSTRUCTIONS at the beginning of this manual.

Hot surface Hazard

- **ALWAYS switch off at the electrical supply and allow oven to cool for at least 20 minutes before cleaning**
- **Allow the oven and accessories to cool before commencing cleaning**
- **As required wipe out spillages with disposable paper wipes**
- **NEVER use steel wool, knives or harsh abrasives on any part of the oven**

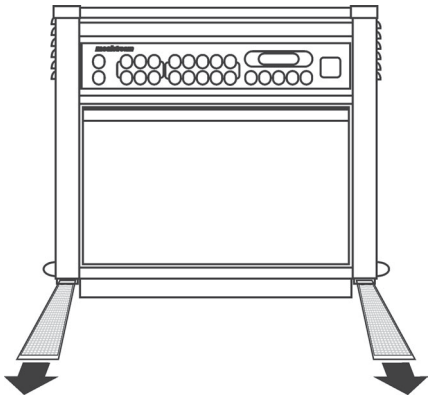
Faults arising from neglect or misuse including use without clean filters in place are not covered by the guarantee. Service visits as a result of such faults will be chargeable.

As with all electrical appliances, it is wise to have the electrical connections inspected periodically.

Cleaning the air filters

1. Remove the air filters from each side of the oven by sliding the filter out from the front.
2. Wash in clean, warm soapy water, rinse and pat dry. Slide back into position through slots.

DO NOT USE THE OVEN WITHOUT CLEAN AIR FILTERS IN POSITION



DO NOT USE THE OVEN WITHOUT CLEAN AIR FILTERS IN POSITION

Cleaning the control panel and exterior surfaces

Wipe down regularly with a damp cloth.

CLEANING: 2

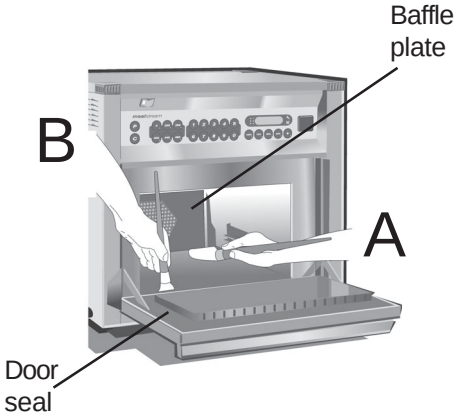
- **ALWAYS switch off at the electrical supply and allow oven to cool for at least 20 minutes before cleaning**
- **CAUTION: Allow the oven and accessories to cool before commencing cleaning**
- **CAUTION: Wear protective rubber gloves when cleaning the oven**

Cleaning the oven cavity and door

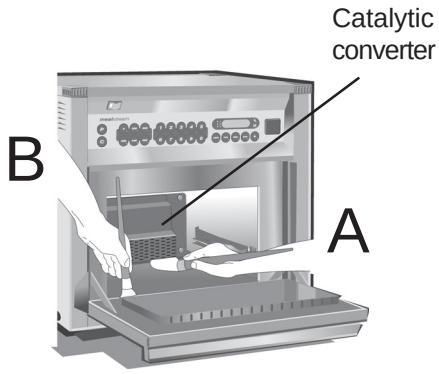
1 Remove food particles from the gap between the rear baffle plate and the floor of the oven with a clean, dry brush.
(Location A)

Remove food particles from between the inside edge of the door and the front of the oven floor using a clean, dry brush
(Location B).

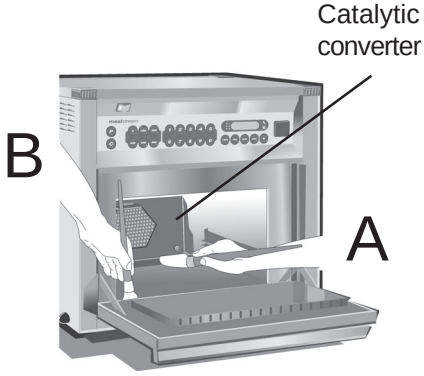
DO NOT SPRAY ANY CLEANING FLUID DIRECTLY INTO THE CATALYTIC CONVERTER VENTS AT THE REAR OF THE OVEN CAVITY



Merrychef 501



Merrychef 502



Merrychef 503

2. **Apply non-caustic** oven cleaner to interior surfaces except door seals. Leave for the recommended time. Wash off using a clean cloth and plenty of clean, warm water. Dry using a fresh, clean cloth.
   Note: the small perforated cylinder is the temperature sensor.
3. Wipe hinges with a clean, damp cloth.
   DO NOT apply lubricating oil.
4. Wipe door seals carefully with a clean damp cloth.
   Examine for signs of wear or damage.

Merrychef recommends the use of approved Merrychef Oven Cleaner and Merrychef Oven Protector.

If the door seals are damaged, the oven must be repaired by an approved Servicer.

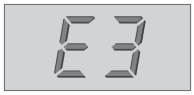
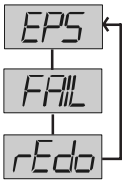
Hints and Tips for stubborn stains in the oven cavity

1. Switch on oven with microwave power only (without heat).
2. Place a container of water (2.5 pints, 1.5 litres) into the centre of the oven cavity.
3. Set microwave power to 100%.
4. Set timer to 30 minutes and press start button.
   At end of steam cycle, wipe out cavity with a clean cloth.

PROBLEM SOLVING

Error code display

The Merrychef Oven will identify some of the most common problems by flashing an error message code in the time display window.

Error code display	Fault	Recommended action
	Door not fully shut. Possible electrical fault Oven has overheated	Close door fully. Call Service Agency. Clean air filter and vents Leave oven switched on but not cooking for 4-5 minutes.
	No time has been set. Invalid time has been set. e.g. 61secs	Set a time Set time in correct format 1:01
	Oven not heating up to temperature Possible component failure	Switch off and do not use ISOLATE FROM ELECTRICAL-SUPPLY Call Service Agency.
	Oven cavity is overheating Possible component failure	Switch off and do not use ISOLATE FROM ELECTRICAL-SUPPLY Call Service Agency.
	Oven is not at correct temperature	Remove food. Wait until correct temperature light stops flashing and stays illuminated
	MenuKey - External Program System Error.	If the key is removed before the download is complete or the process is interupted the display shows “EPS” then “FAIL” then “REDO”.Switch oven off and begin the MenuKey download again.
	The oven is switched on but the control panel does not illuminate and fans do not operate	Check the fuse/circuit breakers and electrical supply (this should be carried out by a qualified electrician).

Please remember - No servicing or repairs should be carried out other than by an approved Service Agent

TECHNICAL SPECIFICATIONS

Merrychef 501, 502 & 503	Height (inches)	Width (inches)	Depth (inches)	Wt. (lb.s)	Microwave Power output (watts)	Convection Power output (kw)
External Dimensions	25.2	29.5	25.2	198	1425	3.0

Power supply (See Product Rating Label)

Model No.	Service Required	
CTM3206015AMKUS CTM3206015AMKBCUS CTM3206015AMKCUS	2PH & GND	208V ac 60Hz 30Amp
CTM3246015AMKUS CTM3246015AMKBCUS CTM3246015AMKCUS	2PH & GND	240V ac 60Hz 30amp

C US NSF

FCC ID PCV CTM3246015A

FCC ID PCV CTM3206015A

Approved Service Agent

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